

"CLOUD" #III White AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **6.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (34%)	80 %	4
Grain	Pszeniczny	1.35 kg (17%)	85 %	4
Grain	Carahell Weyermann	0.3 kg (3.8%)	77 %	26
Grain	Castle Abbey Malt	0.2 kg (2.5%)	75 %	45
Grain	Acid Malt	0.1 kg (1.3%)	58.7 %	6
Adjunct	Płatki pszenne	2 kg (25.2%)	60 %	2
Adjunct	Płatki owsiane	1.1 kg (13.8%)	60 %	2
Adjunct	Płatki żytnie	0.2 kg (2.5%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	6.2 %
Aroma (end of boil)	Amarillo	40 g	15 min	8.8 %
Aroma (end of boil)	Citra	40 g	15 min	12 %
Dry Hop	Amarillo	25 g	5 day(s)	8.8 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33 - starter 2x	Ale	Dry	2500 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Bergamotka	20 g	Boil	15 min

Notes

- Miedź do kotła i fermentacji
Fermentacja 19C
po fermentacji trzymamy w 16
nagazowanie 2,5
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